

ICS 67.160.20
CCS X61



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 22098-2008

Practical guidance of HACCP for breweries

啤酒企业HACCP实施指南

Issued on: June 25, 2008

Implemented on: June 1, 2009

**Issued by: General Administration of Quality Supervision, Inspection and
Quarantine of the People's Republic of China;
Standardization Administration of China**

Table of Contents

1 Scope	1
2 Normative references	1
3 Terms and definitions	4

Foreword

The standard reference to the Codex Alimentarius Commission (CAC) in the "General Principles of Food Hygiene" annex "HACCP system and its application guidelines"; European Beer reference Commission (EBC) "to implement food safety management in the European wine industry through the application of HACCP principles," the EU "beer Industry Food Safety Practical Guide "and other documents. The Standard Appendix A, Appendix B, Appendix C, Appendix D, Appendix E, Appendix F, Appendix G, Appendix H informative appendices. This standard by the National Standardization Technical Committee on Food Wine Industry Technical Committee and centralized. This standard was drafted. Chinese Food Fermentation Industry Research Institute, China Brewing Industry Association Beer Branch, Hangzhou Xihu Beer Asahi (shares Parts) Co., Ltd., Guangzhou Zhujiang Brewery Group Co., Ltd. Beijing Yanjing Brewery Co., Ltd., Shenzhen Kingway Limited, Chongqing Beer (Group) Co., Ltd. The main drafters of this standard. Bear Creek positive, Dulv Jun, Ye, Li Huiping, Jia Feng Chao, Song Changxin, Yi Ning, Zhang Wei.

This standard provides guidance for beer production enterprises to establish HACCP food safety system to help companies understand and effective application HACCP principles, companies can according to the actual situation, refer to the appropriate standard HACCP system will effectively integrate with other systems. This standard appendix for the application, for example, companies can according to actual situation, change form or content. Beer producers should be able to identify the production process to ensure that all food safety steps, and in the application of HACCP principles, including food Establish basic general principles of hygiene and food safety-related laws and regulations, the implementation, maintenance, and confirm that the security measures taken. Beer companies HACCP Implementation Guide

1 Scope

GB/T 22098-2008 is the Chinese national standard on practical guidance of haccp for breweries, in the field of food technology. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers

meet it. It was issued on 25 June 2008 by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China; Standardization Administration of China, and has been in force since 1 June 2009. Classification: ICS 67.160.20, CCS X61. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This standard specifies the terms and definitions beer companies HACCP implementation guidelines, general requirements, establish (Twelve Steps) system. This standard applies to products and processes involved in the beer business in important hazard identification, evaluation and control (HACCP) applications. Specific implementation, encourage enterprises to add or change parts of this standard on the basis of production in accordance with the actual situation, in order to ensure that the HACCP System products for enterprise purposes.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

GB/T 20942 beer good business practices

3 Terms and Definitions

The following terms and definitions apply to this standard.

3.1 So that the final product for human consumption unsafe or cause harm to consumers during the operation of biological, chemical and physical factors.

3.2 In the natural state of production, the possibility of large, should prevent, to remove, reduce or at an acceptable level, and in the event of human Body injury more serious harm.

3.3 Able to exert control, and the control to prevent or eliminate a food safety hazard or reduce it to an acceptable level is required for a step.

3.4 In diagrammatic form expression system to order the production of beer and interaction between the various links.

3.5 Distinguish between acceptable and unacceptable decision value. NOTE. Set the critical limits to ensure critical control points (CCP) controlled. When a critical limit is exceeded or violation, the affected products should be treated as potentially unsafe products into the Processing.

3.6 Measures to eliminate substandard or other undesirable situation discovered the reason taken.

Note 1. a failure can have several causes.

Note 2. The cause analysis and corrective actions include taking action to happen again and has caused failure of (product) for processing prevented.

chinastandards.org - PREVIEW